



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

August Meeting Wrap-Up

By Norman W. Schaeffler

CASK held its August meeting back at the Williamsburg AleWerks Brewery. We had a great presentation and tasting on the style of the month, the ever popular IPA. We saw the nearly completed brew house setup for WAW. Mike informed us that he was just a few days away from his first brew and an announcement on their website confirms that this did take place on August 28. Congratulations on achieving this milestone, Mike! We had a raffle filled with a bunch of great beer swag that our members collected on their summer travels. Great conversation and the IronBrew winning IPA followed. A good time was had by all.

At the CASK Board meeting this month, Dave Bridges accepted the position of Competition Coordinator. Dave will be taking care of the CASK entries in the Club-Only Competitions and keeping the members informed of upcoming competitions. It is great to welcome Dave to the CASK Board and everyone buy Dave a beer for his willingness to serve the club. Also a draft of the CASK By-Laws is close to being finished. Look for the draft to be posted to the CASK website before the October meeting.



**The new brew system at Williamsburg AleWerks
(Photo shamelessly stolen from their web site)**

HOME BREWING

All of the employees of Samuel Adams know how to brew beer. This is because every year we hold a company-wide competition for the best homebrew. The winning employees are flown to Germany for the Oktoberfest celebration.

- From a Bottle of Samuel Adams Oktoberfest

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CASK



Colonial Ale Smiths
& Keggers



The Cellarmaster

By Norman W. Schaeffler

Anyone got the Temp?

At the beginning of summer I finally got around to doing something that I have wanted to do for long time, I added a thermometer to my mash/lauder tun. I know that's a big lofty goal to have, but sometimes it is the little things that make the difference in life. I picked up a nice analog thermometer with a long probe at the Weekend Brewer up in Richmond while I was there dropping off all of the CASK entries for the Dominion Cup. The thermometer came in a white cardboard box and was just kinda banging around in there, so I said to myself, "Self, I wonder if this thermometer needs to be calibrated. In fact I wonder if all my thermometers need calibration?"

So how can you calibrate a thermometer at home? To calibrate any instrument, you need to use some standard to compare the readings from instrument to. For example to calibrate a scale, you can put a known weight on the scale and adjust the output of the scale to correctly reflect the weight. Now the accuracy of the scale is now as good as the accuracy of the known weight. So how do you do that with a temperature.

Two temperatures immediately come to mind, the freezing point of water and the boiling point of water. Ask just about anyone and they will say that those two temperatures are 32°F and 212°F. While both of those numbers are correct and the accepted values, the 212F boiling point comes with a few strings. Water boils at 212°F at sea level and at standard atmospheric pressure. Go to Denver and that 212°F is now 203°F, since atmospheric pressure varies with altitude. Even here in Hampton Roads, changes in the barometric pressure can change the boiling point a few degrees. Also, if you have a pot of boiling water on the stove, where exactly is it boiling? Better to go cold!

It is quite easy to create a water bath that is close enough to 32F for what we have in mind. Take some ice and crush it to a little bigger than snow cone consistency. Then mix in enough water to get a good slurry of small ice chunks and water. It should be thick with ice. Let that sit for a few minutes and the solution should be right at 32°F. Put your thermometer in and take a reading. If it does not say 32°F you can either just make a note of the offset or try to adjust the output. Some digital thermometers have adjustment buttons or screws. Analog dial instant-read thermometers usually have a nut on the back that you can hold and rotate the dial to adjust to read the correct temperature.

I found out that my new thermometer was spot on, but the thermometer that I had been using for a while was reading 2°F high. That's enough to effect a mash so I am glad I did the calibration!

As a follow-up to the article last month on the NHC in Orlando, Steven Davis mentioned that two of the best seminars there were one on brewing beers by Bob Hansen of Briess Malting and one on lactic acid beverages by Raj. Steven mentioned you get the Bob Hansen's Powerpoint slides at <http://www.briess.com/homebrew/index.shtml> and Raj Apte has a web site at <http://www2.parc.com/emdl/members/apte/>. Both of these gentlemen were interviewed by Basic Brewing radio about the content of their presentation, so if you download the podcast and look at the slides you can get almost the entire experience of being at these seminars. (<http://www.basicbrewing.com/radio/>) .

Except for the yummy samples! Till next time, Cheers!



Style Of The Month: American Stout

By Harrison Gibbs.

Stout's origins are obscure and just as murky as the beverage itself. Although stout is mentioned as early as the late 1600s, most likely it was a strong dark ale of the type now called "old ale" before it became synonymous with stout porters. Guinness, like many great brewers, first gained fame with porter. Stout seems to have really come into its own as porter entered its long decline. In the British Isles, brewers developed a variety of stouts: dry, oatmeal, export and imperial.

However, only after the style came to America did stout brewers expand toward every horizon in flavor, alcohol strength, and ingredients. Generally, the American Stout has bolder roasted malt flavors and hopping than other traditional stouts (except Imperial Stouts). The 2004 Style Guidelines revisions of Beer Judge Certification Programs (BJCP) recognized the efforts of American stout brewers was recognized. In its comments for "Category 13E American Stout," the BJCP stated, "Breweries express individuality through varying the roasted malt profile, malt sweetness and flavor, and the amount of finishing hops used. Generally has bolder roasted malt flavors and hopping than other traditional stouts (except Imperial Stouts)."

Although a few ale breweries in the Eastern United States brewed stout before Prohibition, it seems the style vanished in the U.S. after 1919. The first revival American stout was, brewed by the nation's first microbrewery, New Albion of Sonoma, California, around 1978. Boulder and Sierra Nevada followed suit in the early 1980s, followed by many other breweries. Stouts have since become a major part of the microbrewer's repertoire, and it is uncommon for brewpubs or microbreweries not to brew at least one seasonally.

Because of their innovation and originality, American brewers have taken this style to a new level. Beyond the style guidelines, commercial examples have gone from highly hopping the brew to adding coffee or chocolate to compliment the roasted flavors associated with this style. Some like Rock Bottom and Goose Island even barrel age their stouts in Bourbon or whiskey barrels. The hop bitterness range is quite wide but most are balanced. Many are just easy drinking session stouts as well.

Commercial examples include: Sierra Nevada Stout, North Coast Old No. 38, Avery Out of Bounds Stout, Three Floyds Black Sun Stout, Mad River Steelhead Extra Stout, Rogue Shakespeare Stout, Bell's Kalamazoo Stout, Deschutes Obsidian Stout, Mendocino Black Hawk Stout. Other stouts which have become identified with American Stouts are the higher hopped oatmeal stouts such as Anderson Valley Barney Flats Oatmeal Stout, Goose Island Oatmeal Stout, and Wild Goose Oatmeal Stout.

Typical modern American stouts, with the exception of Russian Imperial Stouts, range between SG 1.044-1.072 and IBU's of 30-40+. Both commercial and home brewers like to take this style to extremes, both in gravity and odd grist constituents, including licorice and even coffee or chocolate. Perhaps one reason for stout's popularity with home brewers and microbrewers is their forgiving nature: the intense flavors can conceal a multitude of small brewing mistakes.

When speaking of an American-style stout; those with a lot of hop aroma were largely confined to the West Coast micros, but breweries across the country have started to adopt the more aggressive hopping schedules and Americanization of hops which first came from California.

According to the BJCP style guidelines, an American Stout should demonstrate a moderate to strong aroma of roasted malts, often having a roasted coffee or dark chocolate quality including. Any burnt or charcoal aromas should be low to none. Medium to very low hop aroma, often with a citrusy or resinous American hop character. Esters are optional, but can be present up to medium intensity, and light alcohol-derived aromatics are also optional. But there should be no diacetyl present. The beer should have a jet black color, although some may appear very dark brown with a large, persistent head of light tan to light brown in color. The flavor should have a moderate to very high roasted malt flavors, often tasting of coffee, roasted coffee beans, dark or bittersweet chocolate. Expect a low to medium malt sweetness, often with rich chocolate or caramel flavors. Expect also a medium to high bitterness. Hop flavor can be low to high, and generally citrusy or resinous from American hop varieties. Alcohol may be present in the flavor up to medium levels, but remain smooth.

The mouthfeel should be medium to full body and somewhat creamy, particularly if a small amount of oats have been used to enhance mouthfeel. Can have a bit of roast-derived astringency, but this character should not be excessive. The BJCP describes the overall impression as "a hoppy, bitter, strongly roasted Foreign-style Stout (of the export variety)."



Brewing an American Stout

Stout developed in association with the carbonate water of London and Dublin. The acidity of the roasted grains balances alkaline mash and sparge water. When brewing with soft or slightly sulfate waters, I recommend adding calcium carbonate to the mash (not to the water) to bring the pH up to the optimal 5.2-5.4 range. Those with high-sulfate or very hard water will have to resort to another water source or to reverse-osmosis or deionization equipment.

Common American base malts and yeast. Varied use of dark and roasted malts, as well as caramel-type malts. Adjuncts such as oatmeal may be present in low quantities.

American hop varieties are recommended. Bitterness ranges from 30 to above 60 IBUs is not out of character if well balanced. Many brewers, especially on the West Coast, use aroma hops rather liberally, an acceptable practice for American stouts. Best to avoid dry hopping, but "coarse" high-alpha hops are highly acceptable. Recommended varieties for stout include Cluster, Northern Brewer, and Bullion or Brewer's Gold.

Stouts have been fermented with good results by virtually every ale yeast available. Most brewers use their house ale yeast. When brewing in the Irish style I particularly recommend either Wyeast #1084 Irish Ale Yeast or a clean American ale yeast like Wyeast #1056 or the White Labs equivalent. Ferment like most ales.

Fourth Circuit upholds Virginia Alcohol Limit

By Harrison Gibbs

A Virginia law restricting the amount of alcohol consumers can bring into the state for their personal consumption is constitutional according to a federal appeals court.

The 2-1 ruling by the 4th U.S. Circuit Court of Appeals reversed a lower court's ruling that this provision of the state's Alcoholic Beverage Control Act along with another law allowing only Virginia wine to be sold in state-run liquor stores were unconstitutional. The lower court had also struck down provisions favoring Virginia over other states in the distribution, delivery and shipping of wine and beer. But the General Assembly rewrote these provisions so they were not part of the appeal.

In the majority opinion, Judge Paul V. Niemeyer wrote that the law allowing consumers to bring no more than one gallon (or four liters) of alcoholic beverages across the border is constitutional because it does not restrict how much a person buys from an out-of-state retailer, the appeals court's majority ruled.

Judge Goodwin in the dissent argued that while Virginians theoretically can buy as much alcohol as they want from an out-of-state store, as a practical matter they are limited by the import restriction. "Having an opportunity to purchase is not the equivalent of having meaningful market access, . . . Virginia's limitation on the quantity of alcoholic beverages a person may bring into the Commonwealth favors in-state economic interests over out-of-state economic interests."

But how does this law apply to homebrewers and transportation of home brewed beer?

Under current ABC law, if you buy beer as a consumer, there is no restriction on the transportation of wine and beer lawfully purchased in the Commonwealth. However, transportation of wine and beer lawfully purchased outside the Commonwealth into or through the Commonwealth cannot exceed quantities in excess of one gallon or four liters if any part of the alcohol.

If you make the beer, then homebrewers are usually exempt from the laws pertaining to licensed brewers. For example, anybody who manufactures wine or beer in accordance with this subdivision may remove from his residence an amount not to exceed fifty liters of such wine or fifteen gallons of such beer [3 kegs or 6 cases] on any one occasion for (i) personal or family use, provided such use does not violate the provisions of this title or Board regulations; (ii) giving to any person to whom beer may be lawfully sold an amount not to exceed seventy-two ounces of beer per person per year, provided such gift is for noncommercial purposes; or (iii) giving to any person to whom beer may lawfully be sold a sample of such wine or beer, not to exceed two ounces of beer by volume for on-premises consumption at events organized for judging or exhibiting such beer, including events held on the premises of a retail licensee.



You cannot sell your homebrewed beer or wine and you may not offer it to anyone under age 21 or who the law prohibits giving alcohol.

Although there seems to be a limit of fifteen gallons of homebrew that can be transported, the law is silent on taking the beer across state lines. One surprise in the law may be the limit of a "six-pack" as a gift. However, such prohibition would be very hard to enforce.

Three Tier System on the Cheap

By Steve LaPaugh

As a connoisseur of expensive brewing gadgets on the cheap, I recently devised a clever three tier brewing system that can be assembled with little to no effort. While brewing my first all grain beer I realized I needed a set up to allow for the sparge tank, mash tun and brew kettle to set. As I searched the garage for boxes or other items to use I stumbled on an easy solution. I first set up a two 6' ladders facing each other. In order to create the first tier, I placed two 2x4's across the ladder steps. On top of these 2x4's I placed the sparge water tank. Directly below this I put a bucket of drywall mud on the ground and placed the mash tun on top of it. The brew kettle went in front of the mash tun. In no time I had all the basics of an expensive three-tier Brewmaster 3000 system! I then added a 3/8" hose to the on/off spigot of the sparge water tank and hooked the other end to a piece of PVC-Tee fitting and two pieces of 1/2" PVC pipe that had been previously cut slots into for mashing. I added 1/2" end caps to complete the system. The sparge arm was then duct taped to the sides of the Rubbermaid cooler for stability. The spigot for the sparge tank was turned and in an instant we were collecting wort for our Heff Weissen in the brew kettle. In addition to being cheap, this system can also be stored easily. Cheers !





The CASK Calendar of Club Events and Competitions

Plan your brewing year now and hit as many club-only and other competitions as possible.

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|------------------|----------------------------------|
| September | Stout |
| October | Light Hybrid |
| November | Dark Lagers |
| December | Free for All, Winter IronBrew |
| January | Low Gravity/Session Beers |
| February | Scottish Ale (subject to change) |
| March | TBD |
| April | Extract Beers |

September 28-30, 2006: Great American Beer Festival, Denver, CO

September 30, 2006: Commander SAAZ Interplanetary Homebrew Blastoff, Cocoa Beach, FL, Entry Fee: \$6.00 per entry, Entries accepted 9/12/06, www.saaaz.org

September/October 2006: Stout Hosted by Steve Fletty and the St. Paul Homebrewers of St. Paul, MN. For more information, contact Steve Fletty at fletty@UMN.EDU. Entries due by 10/13/2006 and judging will be held 10/21/2006. Entry fee \$7.

November 4, 2006: The Wizard of SAAZ Homebrew Competition, Akron, OH, Entry Fee: \$8.00 per entry, Entries accepted 10/28/06

November/December 2006 Light Hybrid Beer Hosted by Bill Gornicki & Kevin Kutsch of the Clinton River Association of Fermenting Trendsetter CRAFT of Macomb Twp, MI Category 6* covering Cream Ale, Blonde ale, Kölsch, and American Wheat or Rye Beer. For more information, contact Bill Gornicki at gornicwm@earthlink.net. Entries are due by 11/08/06 and judging will be held on 11/11/06. Entry fee \$7.

December 2006: CASK Winter IronBrew At the CASK December Meeting/Christmas Party, we will have the second IronBrew of the year. The only requirement is that the beer must have an original gravity of 1.060 or higher.

February 2007: Low Gravity/Session Beers (OG < 1.045), Entries are due by 2/8/07 and judging will be

held 2/11/07. Hosted by Drew Beechum and the Maltose Falcons of Woodland Hills, CA. This competition covers BJCP beer styles with original gravities less than or equal to 1.045. For more information, contact Drew Beechum at drew@maltosefalcons.com.

March/April 2007: Scottish Ale Entries are due by TBD and judging will be held TBD. Hosted by Phil Clarke of the New York City Homebrewers Guild of New York, NY. This competition covers BJCP 2004 Category 9 A, B, and C: the Scottish Light 60/-, Scottish Heavy 70/-, and Scottish Export 80/- styles. For more information, contact Phil Clarke at doggiebe@yahoo.com.

May 2007: Extract Beers Hosted by John Martin and the Homebrewers Of Peoria (HOPs) of Peoria, IL. This competition covers All BJCP 2004 beer styles (Categories 1-23)*. Extract must make up more than 50% of the fermentables. For more information, contact John Martin at n922m@dr.com.

A note from Dave Bridges, CASK Competition Coordinator: In addition to the Club-Only Competitions listed, there are two contests that are of interest. These are the Queen of Beer Women's HBC and the Dixie Cup XXIII. The Queen of Beer contest is an AHA/BJCP sanctioned event for women only. The only male help allowed is when heavy lifting is required or assisting in bottling. More info is available at www.queenofbeer.hazeclub.org/index.html.

The Dixie Cup XXIII had almost 1000 entries last year, and is one of the biggest contests in the country. Their website, www.crunchyfrog.net/dixiecup/, will give you all the information you need to enter. (Here's a hint; check out the past winners to see if there is a trend as to what types of beers win more often)

You keggers out there, remember to bottle a six- or twelve-pack when you keg your next batch. Put a message on the message board to look for someone else to ship your entries with, that will help a lot with shipping costs. We've got some great brewers in the club, and I'm putting out the challenge to have more CASK entries in more contests. All BJCP/AHA sanctioned contests can earn you points towards the coveted Homebrewer of the Year title.